

BESAN KI BURFI

Ingredients

Besan/chickpea flour-1/2cup

Grated carrot-1/2cup

Milk-1/2cup

Ghee 3/4cup

Sugar-3/4-cup

Cashew nuts and dry fruits of your choice-few

Method

Heat kadai/pan and roast chickpea flour till the raw smell goes and slightly changes its color. Keep it aside. In the same pan, add grated carrot and stir till it shrinks down and the raw smell goes. Take 2tsp of ghee and fry the dry fruits and keep it aside.



Mix all the above ingredients in such a way that no lumps are formed as well as sugar is dissolved completely. In a low flame, stir this burfi mixture till it thickens and leaves the side with porous texture. Transfer it to the greased tray and cut it into the desired shape.





Om shanti